



PROJECT PROFILE

Meat processing plant utilizes TuffRez[®] system for over 50,000 square foot expansion!



CUSTOMER

Abbyland Foods, Inc.

Abbotsford, Wisconsin

PROJECT TEAM

Contractor: *Applied Flooring Solutions, Inc. – DePere, WI*
General Contractor: *Miron Construction Co., Inc. – Wausau, WI*

PROJECT OVERVIEW

In an effort to meet the continued growth of their business, Abbyland Foods, Inc. expanded their meat processing facilities by 50,000 square feet.

They required a floor system that could withstand severe thermal shock, sodium hypochlorite, and heavy forklift traffic while resisting bacteria growth.

KEY CONSIDERATIONS

Thermal Shock: TuffRez[®] HQ was applied at ¼" to provide a heavy-duty, seamless topping capable of withstanding the temperature swings between 32° during normal use and 180° when cleaned with steam.

Chemical Resistance & Abrasion Resistance: TuffRez[®] HQ provides excellent wear and impact resistance suited to forklift traffic. TuffRez[®] HQ has a very high chemical resistance to sodium hypochlorite.

Bacteria Resistance: TuffRez[®] HQ provides a seamless, hygienic finish; no crevices in which dirt and bacteria can dwell between cleanings.

Aesthetics: Using decorative quartz, custom designed colors, and TuffRez[®] PC Topcoat to lock in the quartz and provide uniform coloring across the entire floor, Abbyland Foods was able to differentiate their "fully cooked" section of the plant from their "raw processing" areas by assigning specific colors to each area.

SYSTEM PRODUCTS

- **TuffRez[®] HQ**
Polyurethane Concrete – Decorative finish
- **TuffRez[®] PC Topcoat**
Polyurethane Topping – Self Leveling
- **PolySpec[®] 197**
Polysulfide joint sealant